

— STUFF WORTH EATING —

LITTLE GEM WEDGES

with Hot Honey & Whipped Feta

SERVES: 2-4

PREP: 10 MINS | COOK: 6 MINS

YOU'LL NEED...

3 Little Gem lettuces
2 tbsp extra virgin olive oil
Sea salt
Freshly ground black pepper
150g feta
3 tbsp Greek yoghurt
1 tbsp extra virgin olive oil
Juice of ½ lemon

SHOW OFF!

2 tbsp hot honey
Fresh mint leaves
Toasted pumpkin or
sunflower seeds
Lemon zest
Chilli flakes (optional)

HERE'S HOW TO DO IT...

1. Blend the feta, Greek yoghurt, olive oil and lemon juice until smooth and creamy.
2. Heat a griddle pan or barbecue until smoking hot.
3. Halve the Little Gem lengthways then brush the wedges with olive oil and season well.
4. Grill cut-side down for 2-3 minutes until lightly charred, then turn for 30 seconds to warm through.
5. Spread the whipped feta onto a serving platter and arrange the warm lettuce wedges on top.
6. Drizzle generously with hot honey.
7. Scatter with toasted seeds, fresh mint, lemon zest and, if you like, a pinch of chilli flakes.



DIDDLY SQUAT FARM'S TIP

Don't overcook the lettuce. A quick char gives you smoky, caramelised edges while keeping the heart crisp, sweet and full of freshness.